MAK GRILLS®

Proud to be American Made

Superior Wood Pellet BBQ Smoker-Grills

GENERAL

MAK GRILLS
Owner's Manual
Pellet BBQ Smoker-Grill
Model EP-429-2G

HEARTH & HOME VESTA AWARD WINNER 2011 Barbecues, Other Fuels

HEARTH & HOME VESTA AWARD WINNER 2011 Best-in-Show Outdoor Room Products

MAK GRILLS
Owner's Manual
Pellet BBQ Smoker-Grill
Model EP-429-2G

Welcome to the MAK GRILLS family! We appreciate your purchase of our quality, American-made products, proudly built in Dallas, Oregon. MAK GRILLS is proud to be an American company that makes every effort to purchase products locally.

If you have any questions concerning the assembly or operation of your MAK GRILL, please call us at (503) 623-1234. You may also reach us via email: service@makgrills.com. Additional useful information and help can be found on our website, www.makgrills.com

Please record the following information here for future reference:

Grill Serial number (back left side of the pellet hopper) _____

Inspected by:_____ Date: _____

Date Purchased:_____ Purchased From: _____

Please keep your sales receipt in a safe place for reference if needed.

NOTICE!
PLEASE READ THIS ENTIRE MANUAL BEFORE ASSEMBLING OR USING YOUR MAK GRILL!

The MAK GRILL was designed for <u>RESIDENTIAL OUTDOOR USE ONLY!</u> Any other use may cause serious injury and will void any and all warranties. Do not operate this grill in the vicinity of any liquid combustibles such as gasoline or use any such items inside the unit. Maintain a clearance of at least (20) twenty inches around this grill at all times. Only touch handles with the understanding that the unit will be HOT during operation. In case of fire or other emergency, unplug the unit from the power source. Before removing electronics panel or the Pellet Boss Control Board for servicing or any other reason, disconnect unit from power source.

Proud to be American Made

Superior Wood Pellet BBQ Smoker-Grills

TABLE OF CONTENTS

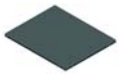
PACKAGE CONTENTS	Page 3
BBQ PARTS LIST & DIAGRAM	Page 3
ASSEMBLY INSTRUCTIONS	Page 7
READ THIS BEFORE USING!	Page 11
OPERATING INSTRUCTIONS	Page 13
MAINTAINING YOUR GRILL	Page 19
TROUBLE SHOOTING & REPAIR	Page 20
GRILL WARRANTY	Page 23
BASIC MAK GRILL RECIPES	Page 26

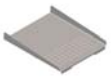
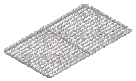
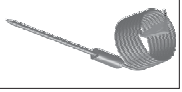
Package Contents

There will be some assembly required with your grill. All necessary hardware and tools required for proper assembly of your MAK GRILL are included with the grill. Please make sure you have each of the items listed below when removing your grill from the packaging. Please refer to the BBQ PARTS LIST for help in identifying the individual components needed to assemble your grill. We have included some extra hardware such as screws and washers for your convenience.

Please note: The approximate assembly time for this grill is between 60-90 minutes.

BBQ Parts List

ITEM	DESCRIPTION / QUANTITY	
1		Main body of pellet grill (1)
2		Front Legs (2) With Locking Casters
3		Rear Legs (2) With Non-locking Casters
4		Bottom shelf (1)
5		Warmer/Smoker box (1)
6		Back splash (1)
7		Side cover handles (2)
8		Grill lid handle (1)

ITEM	DESCRIPTION / QUANTITY	
9		Ash clean-out door (1)
10		Grease bucket (1)
11		Heat diffuser (1)
12		Grease shield
13		Grease tray (1)
14		Flame Zone™ cover (1)
15		Split Cooking Grates (2)
16		Warmer/Smoker box grate (1)
17		Warmer/Smoker box grease tray (1)
18		Tool hanger (1)
19		Tool pack (1)
21		Owner's manual (1)
22		Meat probe (1)

ITEM	DESCRIPTION / QUANTITY	

Hardware:

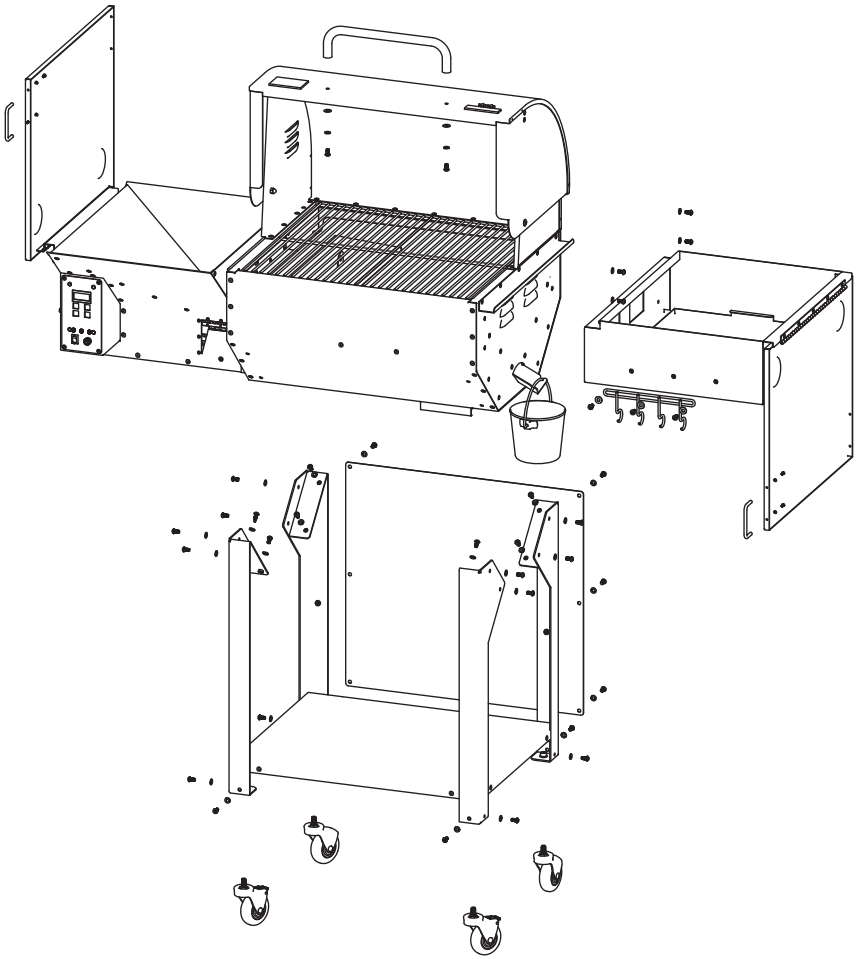
25		¼” x 1/2” long screw (40) use 5/32 hex wrench
26		1/4” lock washer (36)
27		1/4” x 5/8” flat washer (5)
28		#6 x 3/8” long screw (4) use 3/32 hex wrench
29		#6 lock washer (4)

Optional Accessories:

- ★ Meat Probe
- ★ Upper Grill Grate
- ★ Half Upper Grill Grate
- ★ Griddle
- ★ Searing Grate
- ★ Remote Boss Wireless Control
- ★ Grill Cover
- ★ Rib Rack
- ★ Pellets
- ★ Pellet Bucket

Note:
Accessories not manufactured by MAK GRILLS, or made for MAK GRILLS may end up causing damage to your grill. When purchasing an accessory make sure that it does not interfere or restrict the airflow within the grill. If you have any questions, please contact us.

BBQ Diagram



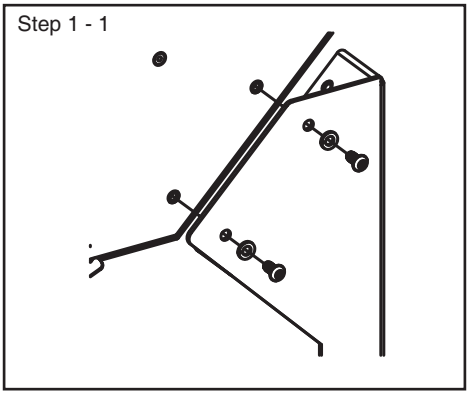
ASSEMBLY INSTRUCTIONS

NOTE: The assembly of the 2 Star General Grill requires (2) two people. Before you begin the assembly process, take the outer cardboard surrounding the grill from the pallet, flatten it and use that to place the barbecue onto during assembly. Remove all parts and components from the grill and pallet and place them in an area that allows you to get to them, but does not interfere with the assembly process. Lay unit on its back on the cardboard. Install screws part way in each step, but don't tighten them until all screws have been started.

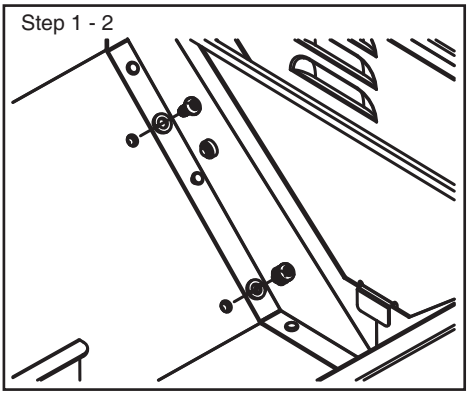
STEP 1

Install **front and rear legs** (rear legs have 4 holes) using 4 each (16 total), ¼" x ½" screws and lock washers. Note: Casters are attached to legs.

Step 1 - 1



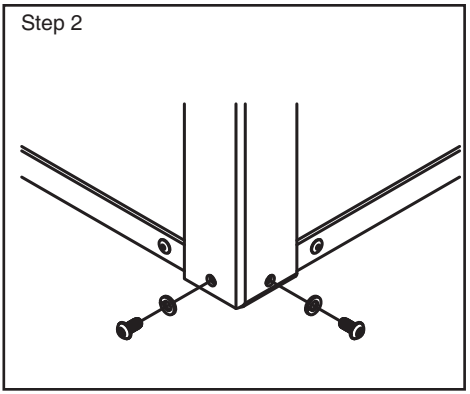
Step 1 - 2



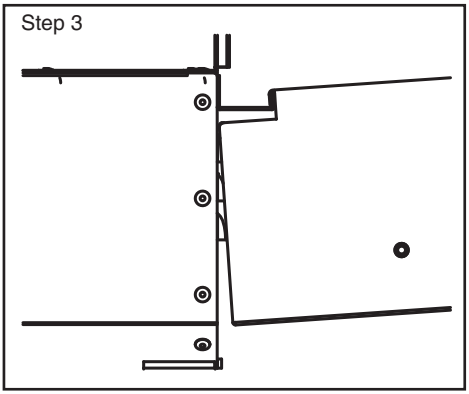
STEP 2

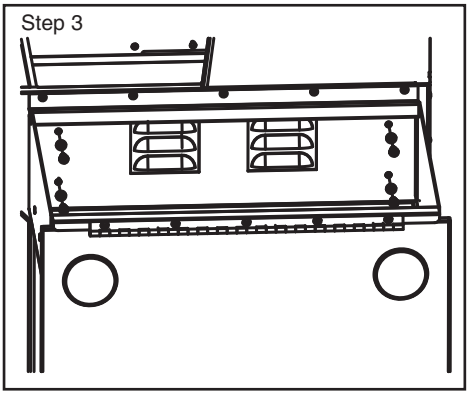
Install **bottom shelf** using 8 each ¼" x ½" screws and lock washers.

Step 2

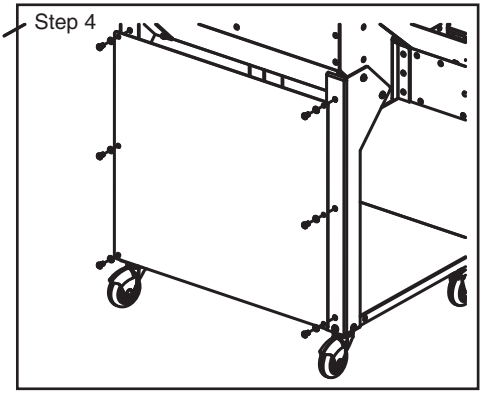


STEP 3
(Step 5-1) With the assistance of one other person, install the **Warmer/Smoker box** by tilting it into position, resting the box on the hanging hem bracket. (Step 5-2) Secure the box to the barbecue body using the ¼" x ½" screws and lock washers.

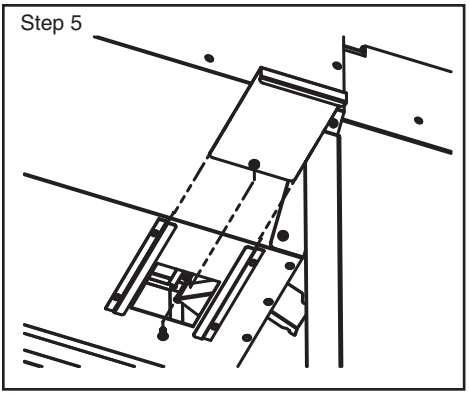




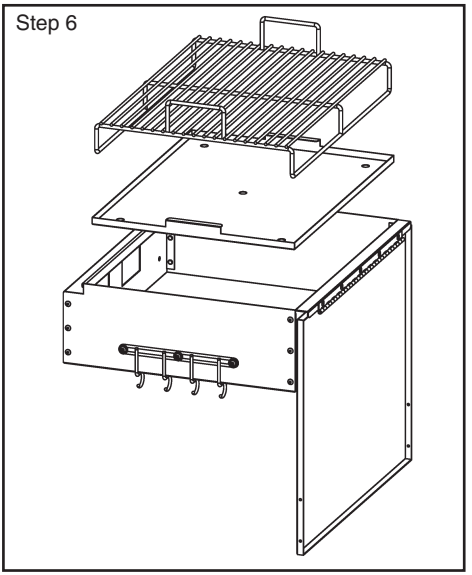
STEP 4
Install **back splash** using 6 each ¼" x ½" screws and lock washers.



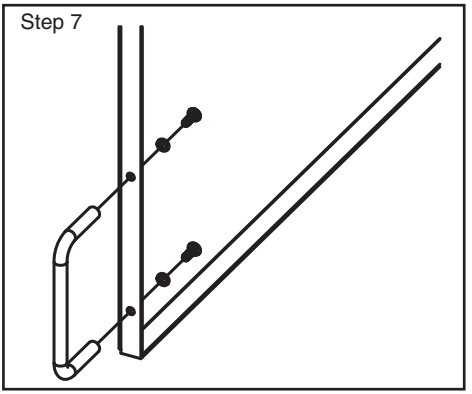
STEP 5
Install 1 each ¼" x ½" screw into the **ash clean-out door** part way so that the end of the screw is pointed up towards the bottom of the grill. Slide door into the slots located on the underside of the barbecue cooking chamber then tighten the screw.



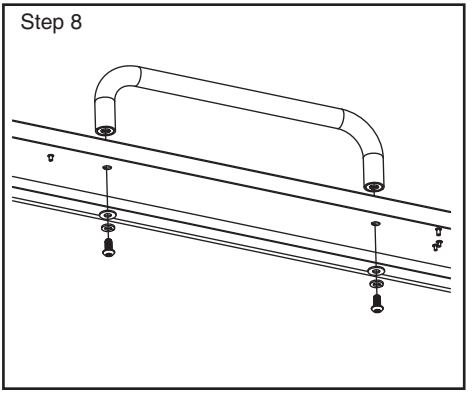
STEP 6
Place the Warmer/Smoker box grease tray and grate into the bottom of the Warmer/Smoker box.



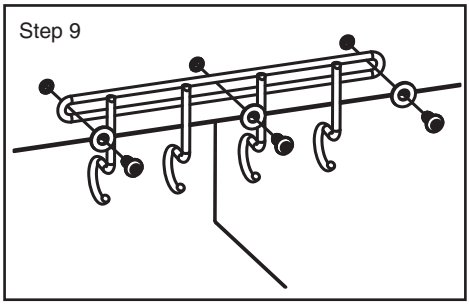
STEP 7
Install Pellet Hopper and Warmer/Smoker box lid handles using 2 each (4 total) #6 x 3/8" screws and lock washers.
(Note: Handles should be installed only on the front side of the lid. The 2 screw holes on the back of the lids are not used). **Peel off plastic film before installing handle.**



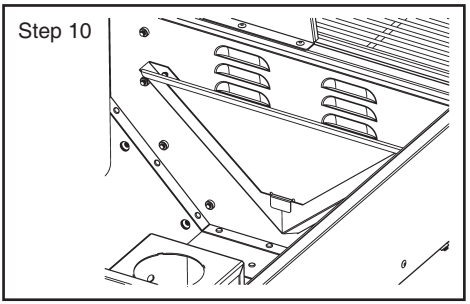
STEP 8
Install the **grill lid handle** using 2 each 1/4" x 1/2" long screws, 1/4" lock washer, and 1/4" x 5/8" flat washer. Make sure flat washer is against the inside surface of the lid. **Peel off plastic film before installing handle.**



STEP 9
Install **tool hook** using 3 each 1/4" x 1/2" long screws and 1/4" x 5/8" flat washers.

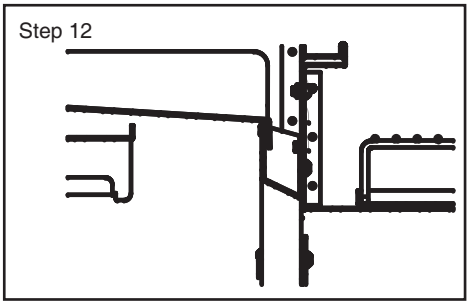


STEP 10
Place the grease shield into position, making sure the bottom clip is facing towards the firepot, and that the lip overlaps the flange on both sides of the grease drain.



STEP 11
Position the heat diffuser over the fire pot. The shield should fit over the top of the front and rear diffuser brackets.

STEP 12
Set the drip pan into position. The dimpled Flame Zone™ should be on the left side. Make sure the right lip of the pan rests behind the grease shield.



STEP 13
Set the cooking grids into place.

STEP 14
Hang the grease bucket onto the grease drain located on the lower right hand side of the barbecue body under the warmer/smoker box.

READ THIS BEFORE USING YOUR GRILL!
Warning this unit will get extremely hot!
Only touch handles while operating.

Start up procedures.

Make sure all items are assembled properly. Remove shipping supplies and plastic film covering the stainless steel.

1. Fill hopper with pellets.

2. Plug in the grill to a grounded electrical outlet or power source.

3. Turn power switch ON.

4. **Set grill SETPOINT to HIGH and let the unit run for 30 minutes to season the grill before cooking any foods.**

5. Once "seasoned", adjust the SETPOINT temperature to any desired setting and start cooking on your MAK GRILL!

Shut down procedures.

Turn the power switch OFF. The PELLET BOSS™ will automatically go into cool-down mode and may run for up to (20) twenty minutes before the grill completely shuts off.

NOTE: Always wait at least ten minutes after grill has completely shut-down before placing the cover back on the grill. Never place a cover on a hot grill.

Changing pellets.

1. Turn the power switch off and let the grill cool down completely.

2. Place bucket completely under pellet dump door.

3. Open door and remove pellets.

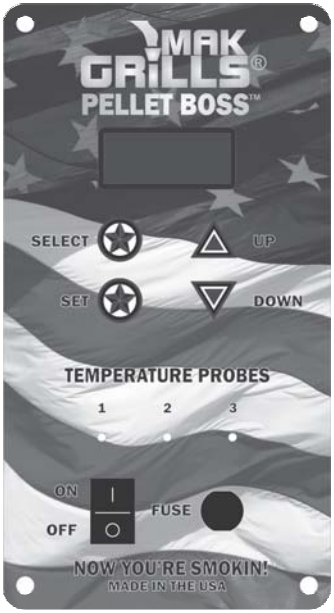
4. Close door and secure, then add new variety of pellets.

5. Run grill on high for 5 minutes to allow new pellets to reach the fire pot.

Most barbecue recipes suggest cooking meats at temperatures between 200 to 250 degrees until they reach the correct internal temperature. It is highly recommended that you use a meat probe to accurately determine your internal meat temperature.

Burgers, steaks, veggies, etc can be cooked quickly on HIGH over the FlameZone™. You can also fry foods on your MAK GRILL using the optional GRIDDLE which sits directly over the FlameZone™ area of the grill. Remember, the hotter the SETPOINT cooking temperature, the faster food will cook, and the less smoke flavor you will get in the food being cooked. You may smoke foods in the main grill using the SMOKE and lower cooking temperatures.

The Warmer/Smoker box is designed to keep cooked foods at a safe serving temperature. In order to do this, the SETPOINT temperature on the Pellet Boss™ needs to be set above 300 degrees. The interior of the Warmer/Smoker box will attain a temperature of approximately 170-180 degrees. You may also cold smoke cheese, nuts, brined fish or meats using the SMOKE setting on the Pellet Boss™. The cold smoke temperature will be approximately 70-80 degrees when the SETPOINT setting is on SMOKE.



PELLET BOSS®
OPERATING INSTRUCTIONS

ON / OFF SWITCH
Main power switch which turns the grill ON and OFF. When first turned on the grill will go into a start-up cycle on "SMOKE" and light the pellets in the fire pot.

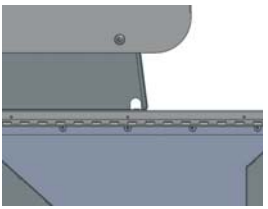
FUSE HOLDER
The FUSE protects the circuit board from component failure. Replace blown fuses with the same style 2.0 amp fuse.

SELECT BUTTON
The select button is used to activate different screens. Each time you push the SELECT button the screen will change to the next function screen. Press and hold the SELECT button to keep the desired screen constantly displayed. (A lock icon will appear on the display screen). To allow the screens to begin scrolling again, press any button.

SET BUTTON
Press the SET button to change or accept changes to any screen. Example: To change the grill set temperature press SET (the screen will flash) arrow up or down to desired temperature then press SET again to accept the change.

ARROW BUTTONS
Use the ARROW buttons to scroll though screens or adjust settings up or down. Note: Most settings wrap so you can adjust either direction.

TEMPERATURE PROBE JACKS
Use the Temperature Probe to monitor the internal temperature of the food you're cooking. Plug the probe into the jack, run the probe through the mouse hole on the front left side of the grill opening and insert the probe end into your food. The display will show the temperature of the food under each probe number 1,2 & 3.



PELLET BOSS®
SCREEN DISPLAY DESCRIPTIONS & SETTINGS

Screen Display - SET POINT

Description: Shows the temperature setting for the main cooking chamber. Note: When you first turn on the grill, the default SET POINT temperature will be SMOKE.

Settings: The set point temperatures can be changed in five degree increments from SMOKE (170 degrees) up to 450 degrees. The HIGH setting is for cooking above 450 degrees. To change the temperature setting for the grill, press SET. The temperature will flash. Use the arrow buttons to adjust to your desired cooking temperature and push SET again. The temperature will stop flashing and the grill will adjust to the new cooking temperature.

Screen Display - GRILL TEMP

Description: Shows the actual temperature inside the grill.

Settings: There are no user settings for this screen. To change the temperature follow the instructions above.

Screen Display - PROBE 1

Description: Displays the internal temperature of the food it is inserted into.

Settings: To add a SETPOINT alarm for the probe, press SET. The screen will flash, use the arrow buttons to adjust the setting from OFF to 225 degrees. Press SET again to accept. Note: The temperature probes have a range of 32 to 225 degrees. If the probe is below 32 degrees, it will display “LOW”. If the probe is not plugged in correctly, it will display “CHECK”. Above 225 degrees the probe display screen will display “HIGH”.

PROBES 2 & 3 - Description & Settings are the same as Probe 1.

To ensure proper operation of the meat probes, never expose the meat probe inputs to moisture, dust or dirt, otherwise the probes may not function correctly. If water has entered the probe jack, try drying it out using a can of computer air.

NOTE: For best results, prevent twisting the probe cable, exposing it to high heat or direct flame, or immersing them in water. To clean, wipe the probe with a damp cloth with mild detergent. The probes should only be used to monitor internal meat temperatures, not your grill's cooking temperature. Store probes in a dry place away from water or moisture.

Note: If you have purchased one of MAK GRILLS heavy-duty M1 Armored Probes, you will need to reconfigure the meat probe type in the Pellet Boss software. To do this:

- Push SELECT for 10 seconds until MAKGRILL Ver. 1.7 (or higher) is displayed.
- Push an arrow key until you reach MEAT TYPE
- Press SET-the default meat probe type will begin to flash
- Use arrow key to select between STANDARD and M1 ARMOR
- Press SET to accept meat probe choice
- Press and hold SELECT to return to normal display screens

NOTE: Once one type of meat probe is selected, you will not be able to use a different type of meat probe without going back into the maintenance area and selecting the other type of meat probe.

Screen Display - TIMER

Description: The TIMER can be set to count down and alarm when it reaches zero. It will reset to zero whenever the grill is turned off.

Settings: Press and hold the SET button for 3 seconds. Minutes will flash.Press SELECT and hours will flash. Use arrow buttons to adjust to desired time. Press the SET button again to accept. Once the timer displays the desired time use the SET button again to START & STOP the timer. When the timer reaches zero an alarm will sound and the screen will flash until any button is depressed. When the grill is turned off all alarms will reset to OFF. Press and hold the SET button for 3 seconds to reset the timer back to zero.

Screen Display - ELAPSED TIME

Description: The ELAPSED TIME is a count-up timer which shows the total length of cooking time. It will reset to zero whenever the grill is turned off.

Settings: Press the SET button to start the ELAPSED TIME, press again to stop. Press and hold the SET button for 3 seconds to reset the timer back to zero.

Screen Display - USER PROGRAM

Each USER PROGRAM allows you to program up to 5 separate cooking steps.

- To set up any USER PROGRAM, press either arrow button to reach USER PROGRAM 1,2 or 3

- Press SET---the screen will flash OFF
- Arrow up or down to display SETUP
- Press SET
- The screen will now display STRT 1.1, SET:SMKE
- Use arrow buttons to set your first cooking temperature
- Press SET to accept
- The screen will now display END 1.1, SET:NONE
- Use the arrow buttons to select TIME, MP1, MP2 or MP3 (MP =meat probe)
- If TIME is selected, the TIMER screen will appear. Set timer by following the directions for TIMER above.
- If MP1,2 or 3 is selected, the PROBE screen will appear. Use arrow buttons to select the temperature you want the meat probe to reach. Press the SET button to accept.
- The screen will now display STRT 1.2 SET: SMKE. Go through all of the same screen settings as 1.1
- To set up steps STRT 1.3, STRT 1.4 and STRT 1.5, follow the same steps as setting up STRT 1.1
- To end the program, set END to NONE
- Once a the program is compete, the USER1 screen will display OFF
- To start the program, use arrow keys to reach USER 1, 2 or 3. Press SET, arrow to START, press SET to accept. The program will begin to run
- To stop the program, press SET, choose a different USER PROGRAM or select OFF
- To restart any USER PROGRAM, select START or change the SETPOINT temperature

FOR USER PROGRAMS 2 & 3—Follow the above sequence steps to program. Descriptions and settings are the same as USER 1.

SCREEN LOCK

Description: Allows you to stop the screen scrolling function to display only one screen.

Settings: Press and hold the SELECT button until the LOCK ICON appears. To enable the scrolling function, press any button.

ACTIVE SCREEN SCROLL

Description: The screen will scroll through all ACTIVE SCREENS (screens that are in use) when unlocked and left untouched.
Settings: There are no user settings for this feature.

ALARMS

Description: When ALARMS are set and reached, the unit will beep and the appropriate screen will flash. The alarm will sound for (10) ten minutes before automatically shutting off.

Settings: To end the alarm, push any button on the control panel. See individual screen settings for turning ALARMS on and off.
To silence all audible ALARMS on the Pellet Boss:

- To entirely shut off all audible ALARMS on the Pellet Boss, use the arrow keys.
- Push SELECT for 10 seconds until MAKGRILL Ver. 1.6 (or higher) is displayed.
- Press the arrow key until you reach ALARM ENABLED.
- Press SET
- Use arrow key to select ALARM ENABLED or ALARM SILENT
- Press and hold SET to return to normal display screens

MANUAL

Description: MANUAL MODE is designed as a back-up in case of a thermocouple failure. If your thermocouple fails, the unit will not be able to detect the actual grill temperature. Therefore the grill will not function properly. In this case you will have to enable the manual mode if you choose to operate your grill until a new thermocouple is installed. MANUAL mode is a timed sequence so grill temperatures will vary.

Settings: To enable the MANUAL MODE press and hold the SET button for 10 seconds. Once enabled, you can set the grill temperature from the following options; SMOKE (175), LOW (225), MEDIUM (275), MEDHIGH (350) & High (450+). To change the temperature setting for the grill press ”SET”, the temperature will flash. Use the arrow buttons to adjust. When finished press ”SET” again. The temperature will stop flashing and the grill will adjust to the new set temperature. Note: Because there is no working thermocouple, the screen will not show the grill temperature. To return to the NORMAL MODE press and hold the SET button for 3 seconds.

IGNITING PELLETS

Description: This screen will activate whenever the igniter rod is on. The screen will also activate in the case of an “auto relight sequence” which initiates if the fire in the firepot has gone out. IGNITING will show on the display screen and the grill will repeat the lighting sequence three (3) times before shutting the grill off and displaying “FLAME OUT, CHECK FIREPOT, CHECK HOPPER”.

Settings: There are no user settings for this feature.

COOL & SHUT DOWN

Description: This screen appears when you turn the ON/OFF switch to OFF. The controller will run the fan on high speed until the temperature in the grill drops to 160 degrees. It will then switch to a 4 minute countdown-timer and entirely shut the unit OFF. This feature is designed to help burn up all remaining pellets in the fire pot and give you a clean start the next time you cook. Simply turn the grill off and let the PELLET BOSS™ do the rest!

Settings: There are no user settings for this feature. If you wish to override the SHUT DOWN mode just press any button and the unit will turn off.

HOW TO INSTALL REMOTE BOSS WIRELESS CONTROL

Note: Videos of the installation process for the Remote Boss are available on the MAK GRILLS website, www.makgrills.com. Click on the videos link on the front page.

Unplug the grill from the electrical outlet.
Remove the fan panel from the grill.
Locate the plug-in for the Bluetooth module. The plug is located at the top center on the rear of the Pellet Boss control. (Note to facilitate this step, you may choose to remove and un-plug the Pellet Boss and remove it from the grill).

When installing the Bluetooth module, make sure that the “pin gap” is facing left. If you have removed the Pellet Boss from the grill, please reinstall it, making sure you attach the plugs to their correct connections on the back of the board.

Push the antenna plug through the hole below the Pellet Boss control. The hole is located to the left of the power cord.

Attach the antenna module by screwing it into the antenna plug.
Turn on your Remote Boss. You should see it connect up with your Pellet Boss within 10 seconds.

Now You're Ready To Grill WIRELESSLY!

MAINTAINING YOUR MAK GRILL

We recommend cleaning the unit after every 20 hours of operation.

BE SURE UNIT IS COLD!

Use a whiskbroom and the ash clean out door to sweep pellet ash out of the cooking chamber into a bucket. A shop vacuum works great if you have one. You can easily remove the firepot to dump out ash by removing the pin and sliding out the pot to the right.

Cleaning the outside can be done with mild soap and water; you can clean the stainless with stainless cleaners but be careful not to let them get on the powder-coated finish.

Cleaning the grates and grease tray can be done with a wire brush. Since the grates are stainless you can use any type of brush you want. Be careful not to brush any of the powder coated surfaces. You may wish to place tin foil over the grease tray to keep it clean while cooking for even easier clean up.

Keep the thermocouple (inside the back left corner of the grilling area) clean so it can correctly detect the temperature inside the grill. You can do this with a damp cloth, be careful not to bend it!

IMPORTANT: Keep the louvered exhaust vents clean from exhaust build-up so the grill can exhaust the smoke and heat properly. Use a soft bristle brush or damp cloth to clean the four sets of louvered vents. The vent locations are:

1. One set on **each side** behind the main lid.
2. One set inside the Warmer/Smoker box on the left and right sides.

Although your MAK GRILL is designed to minimize outside moisture from getting inside the unit, it is always best to keep it covered when not in use. This will help keep your grill working and looking great for many years. Be sure to keep your pellets dry. Wet pellets will expand and could cause the pellet feed system to jam.

TROUBLE SHOOTING & REPAIRS

If you have trouble with your grill operation, please try the following suggestions before calling for service. If the problem still exists, please contact the dealer where you purchased your grill first. Write down the model and serial number of your unit and be prepared to provide that information when you speak with a customer service representative. The MAK GRILLS service number is (503) 623-1234. Help is available Monday-Friday, 9:00AM-4:30PM Pacific Time or email us: service@makgrills.com

PROBLEM	ACTION TO TAKE
Display will not turn on	• Make sure the unit is plugged in to a working, grounded electrical outlet. • Check to see if the GFI outlet where the grill is plugged in has tripped.
Grill does not light, display reads FLAME OUT, CHECK FIREPOT & HOPPER	• This is an indication that the hopper has run out of pellets. • Make sure there are pellets in the pellet hopper. • Turn grill OFF, then back on to relight.
Grill Still Does Not Light	• Check fan to see if the grill is running. If it isn't, check fuse in front of control board. If the fuse has blown, the fan, igniter and auger motor will not operate. The display will still work. • Be sure firepot is free from excessive pellet ash, which can cover the igniter rod and prevent the pellets from lighting.

PROBLEM	ACTION TO TAKE
Grill Still Does Not Light	• Check to see if the igniter rod glows red, Disconnect from power, remove the fan/access panel to get to the back of the control board. Make sure that the plug labeled IGNITER is tightly connected to the back of the control board. • Make sure pellets are feeding into the firepot during start-up.If the auger is not turning, check the auger plug connection. Disconnect from power, remove the fan/access panel to get to the back of the control board. Make sure that the plug labeled AUGER is tightly connected to the back of the control board.
Auger Is not Turning	• The auger works on a timed interval basis, at which the auger runs depending on the temperature setting of the controller. During start-up, the auger will run for approximately 2 minutes. It then may shut off for a specified period of time depending on the temperature reading inside the grill, then continue to run again. • Empty the pellet hopper to see if your pellets have been exposed to moisture. If they have absorbed moisture or water, they will swell and jam your auger. • Check to make sure that no foreign objects have fallen into the pellet hopper (like dirt or rocks). Remove any foreign objects if necessary.

PROBLEM	ACTION TO TAKE
Auger Is not Turning	• If the pellets have jammed your auger, you will need to remove the auger and clean out the auger and auger tube. • This can be done by removing pellets out of the hopper and removing the firepot. Use a shop-vac to suck out as many of the pellets from each end of the auger tube. Remove the back panel, fan, and fan deflector. Unplug the auger from the circuit board. It is labeled AUGER. Remove the two (2) auger mounting screws from the rear of the motor and pull the auger out through the back of the unit. Clean out any remaining wet pellets or dust from the auger, auger tube and surrounding areas. Replace auger in reverse order and test to see if auger turns before adding new pellets. • **Never put spilled pellets from the ground back into your pellet hopper.**
Fan Does Not Run	• Check the fuse located on the front of the control board to make sure it has not blown. • The fan should run any time the power is turned on. If the fan is not turning, Disconnect from power, remove the fan/access panel to get to the back of the control board. Make sure that the plug labeled FAN is tightly connected to the back of the control board.

For any additional operation issues not covered in this guide, please contact your local MAK GRILLS DEALER. You may also phone us at (503) 623-1234 between 9AM-4:30 PM, Monday-Friday, Pacific Time. You may also contact us via email: service@makgrills.com

GRILL WARRANTY 3 YEAR WARRANTY

MAK GRILLS, LLC ("MAK GRILLS") warrants this barbecue unit against defects in material and workmanship under normal residential use and maintenance for a period of three (3) years from the date of purchase for the following components: circuit board, auger motor, fan motor and heat rod. MAK GRILLS warrants all metal components for a period of three (3) years from date of purchase against defects in material and workmanship under normal residential use and maintenance.

MAK GRILLS will provide a replacement part for any part found by MAK GRILLS to be defective and shall not be responsible for any re-assembly. Original part(s) approved for return by the MAK GRILLS Service Department must be returned prepaid by customer. Customer should inspect the unit on purchase for any defects and immediately contact the retailer of any apparent damage for which the retailer may be responsible

This warranty does not include labor charges connected with the determination of replacement of defective parts, or freight charges to ship these parts.

MAK GRILLS shall not be liable under this, or any implied warranty for incidental, special, or consequential damages or any damage or defect to finish on the unit. In no event shall MAK GRILLS' obligation to customer exceed the purchase price of the unit. This warranty gives customer specific legal rights and customer may have other rights which vary from state to state. In consideration of this warranty, customer agrees that any dispute related to the unit or this warranty shall be tried in Marion County, Oregon and subject to Oregon law.

This warranty shall be void if the unit is not assembled or operated in accordance with the operation instructions provided with the unit, the unit is exposed to unreasonable or extreme weather conditions, the unit is re-sold or traded to another owner, components, accessories, or fuels not compatible with the unit have been used , the unit has been used in a commercial or food service application, or the user has abused or otherwise failed to maintain, cover, or properly store the unit depending on weather conditions.

To process a warranty claim, MAK GRILLS will require proof of customer's date of purchase from the retailer and must be in timely receipt of the warranty. Customer must retain its sales slip or invoice along with this certificate with your valuable documents for this warranty to be valid.

THE AGREEMENT IS IN LIEU OF ALL OTHER WARRANTIES, STATUTORY OR OTHERWISE, EXPRESS OR IMPLIED, ALL OTHER REPRESENTATIONS MADE BY MAK GRILLS OR ANY THIRD PARTY DISTRIBUTOR OR RETAILER AND ALL OTHER OBLIGATIONS OR LIABILITIES WITH RESPECT TO THE UNIT COVERED BY THIS AGREEMENT WHICH, AT THE TIME OF PURCHASE OR AT ANY TIME IN THE FUTURE, MAY BE MADE AGAINST MAK GRILLS, ITS OFFICERS, DIRECTORS, EMPLOYEES, AND AGENTS. EXCEPT AS EXPRESSLY PROVIDED HEREIN, MAK GRILLS GIVES NO OTHER EXPRESS OR IMPLIED WARRANTIES RELATING TO FITNESS FOR USE OF THE UNIT; MERCHANTABILITY OF THE UNIT, FITNESS FOR A PARTICULAR PURPOSE OF THE UNIT, QUALITY OF THE UNIT; OR CONDITION OF THEUNIT. MAK GRILLS' OBLIGATIONS SHALL NOT EXCEED ITS OBLIGATION EXPRESSLY SET FORTH IN THIS AGREEMENT.

MAK GRILLS provides no representation, warranty, or promise relating to damages or defects in the unit which are the result of: (i) ordinary wear and tear; (ii) failure of customer to provide normal maintenance or proper care of the unit; (iii) characteristics common to materials used; (iv) natural disaster; (v) loss; or (vi) injury caused in any way by natural elements, changes made to the unit by the customer, or any misuse, negligence, recklessness, or intentional act or acts of any person.

ALSO AVAILABLE:

BEAR MOUNTAIN™ FOREST PRODUCTS
100% Natural Barbeque Pellets available on our website www.makgrills.com or in our showroom.

Delicious Natural Flavor! Bear Mountain BBQ pellets offer a quick and easy way to add delicious flavor to every meal. Impress your family and friends by using Bear Mountain pellets in your MAK GRILL.

- 100% Natural, made from virgin hardwoods.
- Packaged in 20# bags.

Cascade Alder:
Mild flavoring with a hint of sweetness. Great for seafood and poultry.

Texas Mesquite:
Strong, tangy flavor for red meats with a rich campfire taste.

American Hickory:
Rich, smoky flavor for a bacon-like taste on all meats.

Hood River Cherry:
Slightly sweet, but also tart for darker meats.

Washington Apple:
Dense and fruity flavor for ham, pork chops or sausage.

Smokehouse Maple:
Sweet mild flavor for white meats.

Classic Oak:
An all purpose blend especially good with beef, pork and chicken.

Southern Pecan:
Produces a mild and sweet smoked flavoring that is ideal for beef, pork, poultry and fish.

MAK GRILL RUBS & SAUCES

Enhance the flavor of your favorite meats and foods with MAK Rubs & Sauces. You'll love how they add to the special flavor you get cooking on your MAK GRILL.

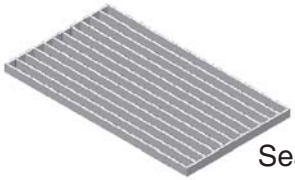
- ✯ Bird Rub
- ✯ Cajun Rub
- ✯ Chipotle Rub
- ✯ Sweet Rub
- ✯ Fish Rub
- ✯ Mesquite Rub
- ✯ Devil's Punch Grilling Sauce
- ✯ Hickory Grilling Sauce
- ✯ Honey Bourbon Grilling Sauce
- ✯ Honey Stinger Grilling Sauce
- ✯ Rum Grilling Sauce
- ✯ Whiskey Grilling Sauce

OPTIONAL ITEMS:

Grill Cover

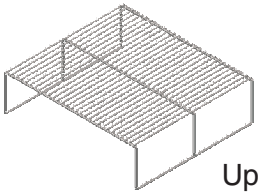
Remote Boss™
Wireless Control

FlameZone™ Grease Pan



Searing Grate

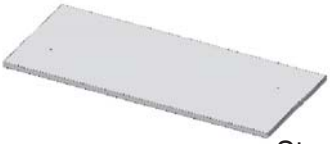
Griddle



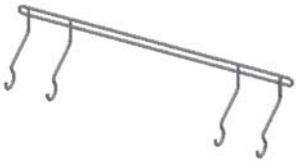
Upper Grill Grate

Side Shelf

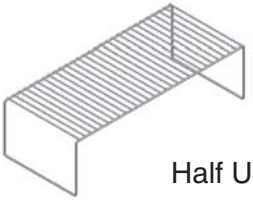
Meat Probes



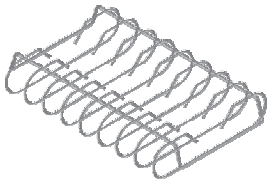
Storage Shelf



Tool Hook



Half Upper Grill Grate



Rib Rack

Pellet Bucket

Bottom Shelf

BASIC MAK GRILL RECIPES

Here are some basic recipes to get you cooking on your MAK GRILL. These recipes will help you become acquainted with how the grill operates, and allow you to become accustomed to the many features and types of cooking you can do on your MAK GRILL.

To receive your free MAK GRILL COOKBOOK featuring 112 delicious recipes, please fill-out and mail in the registration form included with the grill. You may also register online at www.makgrills.com

BEEF

Steaks

(Approx. cooking time: 15-25 min.)

One 8 to 12 oz. steak per person
2 tsp. MAK Mesquite Rub or MAK Sweet Rub
2 Tbsp. MAK Smokin' Whiskey Grilling Sauce
Mesquite pellets

Sprinkle each side of the steak with one teaspoon of MAK Mesquite Rub, massaging it into the meat. Remove the Flame Zone™ cover, close lid. Start grill and adjust setpoint temperature to High. Pre-heat grill approximately 10 minutes. Place steaks over Flame Zone™ area, close lid and cook to your desired level of doneness. Rare 130°F. (approximately 5-6 minutes per side), medium 140°F (approximately 7 minutes per side), well-done 155°F.(approximately 8-9 minutes per side) Serve with MAK Smokin' Whiskey Grilling Sauce on the side.

Brisket

(Approx. cooking time: 12-18 hrs.)

Note: Brisket cannot be cooked quickly. It is the toughest cut on the cow and requires ample cooking time for the meat to become tender. The approximate cooking time is 12-18 hours depending on the size of your brisket. This recipe calls for a WHOLE BRISKET.

1 whole brisket (about 12 to 18 lbs.)
¼ cup MAK Mesquite Rub
1 Cup Beef Bullion (1 Cube in water)
Hickory and Apple pellets

Trim fat cap so it is even, but do not remove entirely. Trim down any pockets of fat in meat. Lightly coat entire brisket with rub mixture. Start grill and adjust setpoint temperature to 225 degrees. Preheat grill, approximately 10 minutes. Place brisket on grill, fat side up Insert meat probe sideways into brisket in a horizontal fashion. Plug probe into Pellet Boss™ control and program alarm for 165 degrees. close lid and cook approximately 7-9 hours until internal temperature reaches 165. Remove brisket from grill and wrap in foil adding 1 cup heated beef bullion, seal tightly; place back on grill and set grill temperature to 250. Insert meat probe and program alarm for 195 degrees. Cook for 1 to 3 hours until internal temperature reaches 195. Remove from grill and allow to rest for fifteen minutes. Slice against the grain in 1/4-inch slices.

NOTE: You may use any of the 3 User Program modes on the Pellet Boss™ Controller to automatically cook your favorite MAK GRILL recipes. Please refer to the instructions found in the front of the cookbook or this manual.

POULTRY

Whole Chicken

(Approx. cooking time: 2 - 2.5 hrs.)

1-whole chicken (4-5lbs)
2-3 Tbsp. MAK Bird Rub
Any variety of pellets
2 Tbsp. olive oil
Optional: vertical roaster

Wipe chicken down, remove gizzards and trim off excess skin from tail and neck section. Rub a thin layer of olive oil on entire surface of chicken. Apply MAK Bird Rub to outside of chicken. With Flame Zone™ cover in place, start grill and adjust setpoint temperature to 325 degrees. Pre-heat grill, approximately 10 minutes Insert meat probe sideways into chicken breast in a horizontal fashion. Plug probe into Pellet Boss™ control and program alarm for 170 degrees. Place chicken in center of grid, close lid and cook until internal breast meat temperature reaches 170 degrees, approximately 2 to 2-1/2 hours. (Smoking option: once breast temperature has reached 100 degrees, reduce setpoint temperature to smoke for one-half hour.) Then adjust temperature back to 325 degrees until internal meat temperature reaches 170. If using smoking option, this will lengthen your cooking time by one-half hour. Once done, remove chicken from grill, allow to rest 15 minutes, carve and serve with your favorite MAK grilling sauce.

Classic Beer Can Chicken

(Approx. cooking time: 60-90 min.)

2 whole chickens (about 3 to 4 lbs. each)
2 12 oz. cans of beer (Dark, Stout or Porter is recommended)
1-1/3 cup MAK Rum Grilling Sauce
1-2 Tbsp. MAK Bird Rub per chicken
Alder or Apple pellets

Mix together two-thirds of each can of beer and BBQ sauce in a bowl. (Discard or save remaining beer for other use.) Divide and pour mixture back into empty beer cans filling each can two-thirds full; set aside. Rub MAK Bird Rub over skin and in cavity of each chicken. Stand chicken upright and place the rear of the body cavity down over top of a filled beer can; repeat with remaining chicken. Spread the legs to form a tripod with can to support the bird. With Flame Zone™ cover in place, start grill and adjust setpoint temperature to 450 degrees. Pre-heat grill, approximately 10 minutes. Insert meat probes length-wise into deep center of chicken breast(s). Plug in meat probe(s) and program alarm for 170 degrees. Put chicken cans on baking sheet covered with foil to prevent flare-up; place in grill. Close lid and cook for 1 to 1-1/2 hours or until thermometer registers 170°F. Carefully remove chickens and cans from grill (liquid in cans will be HOT!); discard beer cans and contents using hot mitts. Cut up chicken and serve.

PORK

Sweet N' Spicy Back Ribs

(Approx. cooking time: 3 hrs.)

1-3 slabs baby back ribs (2.5 and down weight)
3 Tbsp. MAK Mesquite Rub
3 Tbsp. MAK Sweet Rub
1/3 cup yellow mustard
Heavy-duty foil
1/2 cup Smokin' Whisky Grilling sauce
Mesquite and Apple pellets

Allow ribs to come to room temperature. Peel membrane off bone side of slab. Trim ribs as needed. In a glass bowl, combine the rubs and mustard together, mixing thoroughly. Apply a thin coat on rib meat. Wrap ribs tightly in foil. With the Flame Zone™ cover in place, start grill and adjust setpoint temperature to 275. Pre-heat grill, approximately 10 minutes. Place ribs in grill and cook for approximately 2 hours. Open foil after 2 hours and reduce setpoint temperature to Smoke. Continue to smoke for 1 hour (or longer depending on level of smoke penetration desired). Option: While smoking ribs, baste with MAK Smokin' Whiskey sauce. Once done, remove ribs from foil and rest for 10 minutes, cut apart and serve.

Pork Chops

(Approx. cooking time: 40 min.)

4-4 oz. pork loin chops, boneless
1 tsp. MAK Bird Rub (per chop)
Hickory, Apple or Cherry pellets

Sprinkle MAK Bird Rub on each side of the chops. Remove Flame Zone™ cover. Start grill and adjust setpoint temperature to High. Pre-heat grill, approximately 10 minutes. Place pork chops over Flame Zone area and brown both sides, approximately 2 minutes per side. Continue to cook chops for approximately 10 minutes per side, or until internal meat temperature reaches 165°F.

MAK Bacon

(Approx. cooking time: 2 hrs.)

1 package of thick sliced bacon
Hickory or Alder pellets

Start grill, adjusting setpoint temperature to 200 degrees. Pre-heat grill, approximately 10 minutes. Arrange bacon horizontally across cooking grid, leaving room between bacon slices. Allow bacon to smoke approximately two hours, turning once. Remove and serve.
(For quick bacon, cook at 350 degrees for 1/2hour.)

North Carolina Pork Shoulder (Approx. cooking time: 9-12 hrs.)

1 pork shoulder roast (5 to 8 lbs.)
1 bottle of your favorite MAK Grilling Sauce
1 Cup Apple Juice
Onion buns
Hickory pellets

Note: In order to get meat to properly shred, you must achieve an internal meat temperature of 190-210 degrees. Total cooking time for the average sized pork shoulder is 9-12 hours. Please plan accordingly.

Trim pork shoulder if needed, leaving 1/4-1/2 inch thick fat cap on meat, set aside. Sprinkle a light layer of rub on all sides of the shoulder. Start grill with setpoint temperature at 225 degrees. Pre-heat grill, approximately 10 minutes. Program meat probe alarm for 165 degrees. Insert probe from side of shoulder into deep center. Place pork shoulder on grill, close lid and cook 8-10 hours until internal meat temperature reaches 165. Remove from grill and wrap in foil adding 1 cup heated apple juice, seal tightly; place back on grill and set grill temp to 250. Insert meat probe and program alarm for 195 degrees. Cook for 1 to 3 hours until meat temperature reaches 195 F. Remove from grill and let sit for 10 minutes. Shred pork with fork or by hand with rubber gloves separating fat as you go. Serve on onion buns with your favorite MAK Grilling Sauce.

Half Ham (cooked) (Approx. cooking time: 3.25 hrs.)

1-8 lb. half ham
1 cup yellow mustard
1 cup orange juice
1/4 cup clover honey
2 Tbsp. paprika
1 Tbsp. allspice
1 bottle whole cloves
Any variety of pellets

Unwrap ham and wipe down with a paper towel. In a glass bowl, combine and mix all ingredients until thoroughly blended. Apply to entire ham. From the side, insert meat probe, making sure not to touch ham bone with probe end. With Flame Zone™ cover in place, start grill and adjust setpoint temperature to 350 degrees. Pre-heat grill, approximately 10 minutes. Place ham in grill and plug in meat probe. Program probe alarm temperature for 150 degrees. While ham is warming up, baste every half hour until heated through, approximately 3.25 hours. Once ham reaches target internal temperature of 160 degrees, remove from grill, allow to rest for 15 minutes, carve and serve.

FISH & SEAFOOD

Simple Salmon Steaks

(Approx. cooking time: 20 min.)

1- 6oz. Salmon steak per person
2 tsp. MAK Fish Rub
2 tsp. olive oil
Hickory Pellets

Rinse steaks under cold running water. Towel pat dry. Apply olive oil to each side individually. Lightly sprinkle MAK Fish Rub over each side of steak. With Flame Zone™ cover removed, start grill and adjust setpoint temperature to 450 degrees. Allow grill to pre-heat, approximately 10 minutes. Place steaks over Flame Zone™ area and grill for approximately 10 minutes per side, per inch of thickness. Remove from grill immediately when fish flesh turns from bright to pale in color. Do not over cook fish.

Cold Smoked Salmon

(Approx. cooking time: 5 hrs.)

1 salmon whole or half - skin on
Brine mixture:

2 cups of brown sugar	1 cup of sea salt
1/4 cup garlic salt	Any variety of pellets

Place fish in a re-sealable bag, or a plastic container that seals. The brown sugar and salt break down into a liquid creating a soupy brine. Brine for 12 hours. Take the fish out, rinse off and allow to air dry. Once dry, sprinkle brown sugar over the top of the fish. With the Flame Zone™ cover in place, start grill and adjust setpoint temperature on Smoke. Pre-heat, grill, approximately 10 minutes. Open lid of Warmer/Smoker box and place fish inside. Close lid and smoke for approximately 5 hours (depending on thickness of fish). Remove and enjoy.

Grilled Shrimp

(Approx. cooking time: 30 min.)

2 lbs. raw shrimp, thawed if necessary
MAK Chipotle Rub
Bamboo skewers
Any variety of MAK Barbecue sauce
Cherry or Hickory pellets

Peel and de-vein shrimp; sprinkle with MAK Chipotle Rub and allow to marinate in refrigerator for 1 hour. Soak wood skewers, in boiling hot water for at least 30 minutes. Remove shrimp from refrigerator and thread onto skewers. With Flame Zone™ cover removed, start grill and adjust setpoint temperature at 300 degrees. Pre-heat grill, approximately 10 minutes. Place skewers over Flame Zone™, close lid and cook approximately 8 minutes per side. Remove skewers from grill and brush with barbecue sauce on both sides. Return to grill and cook and additional 5 minutes.

BAKED GOODS

Take N' Bake Pizza (Approx. cooking time: 12-22 min.)
1- Fresh Take N' Bake Pizza
Any variety of pellets

Remove plastic wrap and any printed matter from pizza. With the Flame Zone™ cover in place, start grill, adjusting setpoint temperature to 445 degrees. Pre-heat grill, approximately 10 minutes. Place pizza on cardboard tray inside grill, close lid and cook for approximately 12-22 minutes, depending on thickness of pizza crust. Once cooked, use tongs to carefully grip pizza tray and transfer to pizza platter. Allow pizza to cool for 5 minutes before slicing.

E-Z Chessy Bread

(Approx. cooking time: 10 min.)
1 loaf French bread
1 cup mayonnaise
1 cup Mozzarella cheese, grated
Any variety of pellets

Slice French bread in half lengthwise. Spoon or brush on mayonnaise on each half, until the bread becomes moist. Do not over moisten bread. Sprinkle 1/2 cup of cheese on each side of bread. With the Flame Zone™ cover in place, start grill, adjusting setpoint temperature to 350 degrees. Pre-heat grill, approximately 10 minutes. Place bread, flat side up on cooking grill, close lid and bake for approximately 8-10 minutes, until the cheese is bubbling. Remove, allow to cool, cut and serve.

Fresh Fruit Pie (uncooked)

(Approx. cooking time: 60 min.)
1 fresh fruit pie of your choice
Apple, Alder or Maple pellets

With the Flame Zone™ cover in place, start grill, adjusting setpoint temperature to 400 degrees. Pre-heat grill, approximately 10 minutes. Place pie on a cookie sheet, and then into center of cooking grid. Close lid and bake for approximately 1 hour for fresh fruit uncooked pie. For a cooked pie, cook for approximately 20-30 minutes. Carefully remove from grill, and allow to cool on a wire rack for approximately 30 minutes before slicing and serving.

Cold Smoked Cheese

(Approx. cooking time: 20-60 min.)

1 block of cheese (hard variety is recommended)
Aluminum foil
Cherry, Hickory, or Mesquite pellets

Note: Smoking cheese is best done when the outside temperature is below 80 degrees.

With Flame Zone™ cover in place, start grill and adjust setpoint temperature to Smoke. Allow grill to pre-heat, approximately 10 minutes. Cut cheese into blocks no more than 1.5" thick. Place a layer of foil on grid inside the Warmer/Smoker box. Smoke cheese for approximately 20-60 minutes depending on level of smoke flavor you desire. Carefully remove after smoking, and allow to cool. Store in an air tight re-sealable bag in the refrigerator.

MAK GRILLS®

Proud to be American Made

www.makgrills.com